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DEC 05 2008

FOOD PROTECTION PROGRAM  
INDIANA STATE DEPT. OF HEALTH

Mr Gilliam,

Here are the items you requested to help in the decision to give a variance to Feders Meats.

Feders Meats is a wild game processing meat market catering to mainly white tail deer hunters in the Fort Wayne area. We are Allen County Board of Health inspected as a deer processing facility. It may help in your decision with the variance if I explain our role in the food industry and what we do for our customers.

The deer hunter brings his fresh kill to us, we skin it, wash it, and store it in our walk in cooler. When the deer carcass is cooled to 41 degrees internal temperature or lower, we then cut the meat into steaks and roasts per the hunter's request. The extra trimmings that can't be used as steaks or roasts will then be ground or made into summer sausage, snack stix, or jerky depending on what the hunter's order is. After smoking and cooking of the summer sausage and snack stix I would like to vacuum seal those items for the hunter. The two sausages are immediately frozen when they reach the cooled temperature of 41 degrees or lower. Labeling on the sausages include an ingredients list and storing instruction of "keep frozen until ready to eat". When the hunter's order is finished in full he/she are then called and they are free to pick up the finished meat. Feders Meats doesn't sell any deer meat to the public. We simply receive deer from a hunter and process it into edible products for them. We charge a processing fee for our time and seasonings used in the preparation of the meats.

I hope this clears things up a little. The Feders Meats SOP and HACCP plan are included and should clear up any procedural questions you may have. If you have any questions of me feel free to call me at 1-260-385-4551. Thank you

John Federspiel, owner

Feders Meats

16619 Lima Rd

Huntertown, IN 46748



# Request For Variance

State Form 51184 (12/02)

Food Protection Program

INDIANA STATE DEPARTMENT OF HEALTH

Telephone: 317/233-7360

FAX: 317/233-7334

|   |   |                         |
|---|---|-------------------------|
| <b>1. Individual Submitting Request:</b>  |   | Date: <u>11/20/2008</u> |
| Name: <u>John Federspiel</u>  | Telephone: <u>260-385-4551</u>  | Fax: ( )                |
| Mailing Address: <u>1926 W. Dupont Rd.</u>  | Email: <u>Feders@comcast.net</u>  |                         |
| <small>Number &amp; Street</small>  | <small>City</small> <u>Fort Wayne</u> <small>State</small> <u>IN</u> <small>Zip Code</small> <u>46818</u> |                         |
| <small>P.O. Box</small>   |   |                         |
| <b>2. Person/Organization Seeking Variance:</b>   |   |                         |
| Name: <u>John Federspiel</u>  | Email: <u>Feders@Comcast.net</u>  |                         |
| Mailing Address: <u>1926 W. Dupont Rd.</u>  |   |                         |
| <small>Number &amp; Street</small>  | <small>City</small> <u>Fort Wayne</u> <small>State</small> <u>IN</u> <small>Zip Code</small> <u>46818</u> |                         |
| <small>P.O. Box</small>   |   |                         |
| <b>3. Food Establishment(s) for Which Variance is Sought</b>  |   |                         |
| Include the following information for each food establishment: (List here or attach additional pages if necessary)  |   |                         |
| • Physical Location (If different than mailing address):  |   |                         |
| • Mailing Address: <u>16619 Linia Rd. Huntertown, IN 46748</u>  |   |                         |
| <small>(Number, Street, City, State, &amp; Zip Code)</small>  |   |                         |
| • Telephone Number: <u>(260) 385-4551</u> Fax Number: ( )   |   |                         |
| • Person at each retail food establishment most responsible for supervising: <u>John Federspiel</u>   |   |                         |
| <b>4. State how the proposal varies from each rule requirement, citing relevant rule sections by number:</b>  |   |                         |
| (Attach additional pages if necessary)  |   |                         |
| <u>See Attached</u>   |   |                         |
| <b>5. Explain how the potential public health hazards and/or nuisances will be alternatively addressed by the proposal. Include supporting studies, Hazard Analysis Critical Control Point (HACCP) Plan(s), standard sanitation operating procedures, and/or any other evidence: (Attach additional pages, if necessary.)</b> |   |                         |
| <u>See Attached</u>   |   |                         |

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**6. List how the proposal demonstrates the following (if applicable to the request):**

A) How the proposal differs from what is common and usual in similar industry situations:

*See Attached*

B) How the proposal is unique and not addressed in existing rules or law:

*See Attached*

C) How the proposal does not diminish the protection of public health:

*See Attached*

D) How the proposal is based on new scientific or technological principle(s):

*See Attached*

E) How the implementation of the variance would be practical:

*See Attached*

**7. Explain how the person/organization seeking the variance will assure that all provisions of a granted variance will be enacted at each food establishment for which a variance has been granted:**

*See Attached*

**8. List all affected parties known by the person/organization seeking a variance, including all affected regulatory authorities: (Attach additional pages if necessary)**

*See Attached*

**9. Attach copies of any related variances, waivers or opinions issued by other governmental agencies.**

**For Office Use Only**

**10. Signature of Individual Making Request:**

Printed Name, Title:

*John Federspiel*  
*John Federspiel* *Owner*

Feders Meats

16619 Lima Rd

Huntertown, IN 46748

260-385-4551

4. Section 195 of the Indiana food code deals with reduced oxygen packaging. I would like to ROP summer sausage and snack stix without obtaining an Aw of .91. When I achieve this level of water activity in the sausages it changes the taste and texture of the product that the customer is accustomed to.

5. As stated in my HACCP plan submitted to the Allen County Board of Health, gloves will be worn when handling ready to eat meats. Sanitation of tables and utensils will be done using a non bleach sanitizer with an active ingredient of ammonium chloride. Sausages will be rapidly cooled in a two step process to 41 degrees or lower, ROP, and immediately frozen.

6A. The practice of ROP and holding in a controlled temperature of 41 degrees or freezing immediately is a common practice in wild game processing applications.

6B. ROP products must meet section 195 specification. My sausages do not meet water activity or ph levels suggested. My SOP s and HACCP plan have been submitted to the Allen County Board of Health and address the elimination of existing pathogens in the venison.

6C. ROP of the summer sausage and snack stix will be done when the internal temperature of the meat reaches 41 degrees or less and frozen immediately. Keeping them in a frozen state is an effective inhibitor of Clostridium botulinum growth. Instructions to the end user will be "keep frozen until ready to eat". ROP will be done under sanitary conditions outlined in our SOP s and HACCP plan.

6D. The proposal is based on research done by the owner of the wild game processing shop.